

Las Tinadas 2022 Verum - 75 cl.

Las Tinadas is definitely the best Airén on the market ! In Finca Romeral, this is one of the last parcelas with vieilles vignes Pie Franco (i.e. planted without the normally obligatory American rootstock that protects against phylloxera). Single Vineyard planted in 1950.



Vinification

All of the Ulterior project consists of organic vineyards. A study was even developed in collaboration with the Instituto de la Vid to determine which native grape varieties would be best suited to cope with climate change. Manual picking towards the end of September. Fermentation for 10 days at 16° using autochthonous yeast cells. Natural clarification. Elevage for 4 months on clay amphorae on its yeast cells. Then a further 4 months on cuves inox. Bottling without filtering and with the minimum of sulphites.



Storage potential

Drink as from : 2024
Best moment : 2024-2025
Until : 2026



To serve

Best to decant. Serve fresh in large Burgundy glasses



Trial analysis

Lovely bright light yellow in colour. Very original nose with smoky flint and mineral notes. Perfect reflection of its limestone terroir. Complex on the palate, interplay of subdued acidity (which is not obvious for this region) and yet a certain density. A great glass of wine for its price range, with the clearly recognisable style of responsible natural wines with no oxidation pattern.



Wine style:

Continental, powerful and mineral



Assembly

Airén (100%)



Region:

Castilla la Mancha



Appellation:

Vino de la Tierra de Castilla



Wine estate:

Verum

Description domain

This family estate lies in the heart of La Mancha. In 2007, with the Ulterior-project, at Finca El Romeral, Elias (one of the 4 brothers and sister) decided to replant old local varieties to make authentic wines with a sense of terroir. These local grapes, are better adapted to the climate change.



Biological